

Multilateral Planners Conference V Menu

Tuesday, 24 April 2007

Icebreaker

Fennel Grissini, Smoked Salmon Nigiri Sushi and Maki Sushi with Pickled Ginger, Wasabi and Soy Sauce Parmesan and Rosemary Tuille Shaved Fennel with Cured Ham Mediterranean Seafood Salad Egaplant Brie Tart Ham and Parsley Terrine Comfit Salmon, Saffron and Champagne Sabayon Tortilla Chips, Tomato Salsa, Mixed Nuts, Vegetable Crudités Sour Cream and Guacamole, Selection of Lavosh Roasted Rib of Beef, Red Wine Sauce and Condiments Salt Baked Salmon with Fennel and Lemon Samosa and Minted Yoghurt sauce Lamb Kofta, Lemon and Mint Dip Steamed Selection of Cantonese Dim Sum Chicken Sate with Peanut Sauce Breaded Mushrooms, Bourguignon Butter Pissaladiere Wok Fried Squid with Black Pepper and Spring Onions

Selection of French Pastries
Mini Mango Mousse
White Chocolate Passion Fruit Tranche
Hazelnut Lime Chocolate Tart
Cherry Apricot Slice
Ice Cream Station with Condiments
Assorted Sliced Fruit
A Selection of Home Baked Cookies
Assorted Korean Rice Cakes

Sae Woo Jon

Assorted Domestic Beers Assorted Imported Beers Assorted Wines Bottled Water Coffee and Tea



Wednesday, 25 April 2007

Breakfast 0600-0800 (Terrace Café)

Morning Break

Coffee and Tea

Buffet Light Lunch

Caesar Salad
Mediterranean Seafood Salad
Potato, Sour Cream and Dill Salad
Tuscan Tomato and Bean Soup
Selection of Freshly Baked Bread
Salami and brie with Red Onion and Tomato on French Baguette
Smoked Salmon, Capers, Sour Cream, Lemon and red Onion on Rye
Apple Pie with Crème Chantilly
Raspberry Cheese Tranche
Selection of Sliced Seasonal Fruit
Coffee or Tea

Afternoon Break

Assorted Cookies Coffee or Tea

Banquet Menu

Tomato Soup with Chorizo Ravioli Smoked Salmon and Ricotta Cannelloni, Baby Leaves, Chive Sour Cream Grilled Medallion of Australian Beef with Garlic Prawns Sautéed Capsicum, Gratin Potatoes Celery and Apple Sherbet Chocolate Caraibe, Citrus Compote, Fruit Coulis Coffee or Tea



Thursday, 26 April 2007

Breakfast 0600-0800 (Terrace Café)

Morning Break

Coffee and Tea

Buffet Light Lunch

Nicoise Salad

Marinated Artichoke, Semi Dried Tomato and Sage Salad
Warm Potato Salad with Shallots, Chives and Pommery Mustard
Pumpkin and Chorizo Soup
Selection of Baked Bread
Parma Ham, Rocket, Mozzarella and Pesto Mayo on Ciabatta
Air Dried Beef, Pommery Mustard, Pickle and Onion on Laugen
Blueberry Cheesecake
Chocolate Grenobloise
Selection of Sliced Seasonal Fruit
Coffee or Tea

Afternoon Break

Assorted Cookies Coffee or Tea